

AFTER DINNER

DESSERTS

Chocolate Bread & Butter Pudding 10
Caramelised banana, toasted peanuts, crème Anglaise

Lime Posset 10
Coconut crumble, raspberries

Home made Ices
One Scoop 4
Two Scoops 7.5
Sharing Board 18

*Rum & Raisin Ice Cream, Milk Chocolate & Honeycomb Ice Cream,
Salted Caramel, Burnt White Chocolate & Pecan Ice Cream,
Seasonal Sorbets*

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CHEESE

Served individually

Tunworth Soft 5.5
Picos Blue 5.5
OldWinchester Cheddar 5.5

Cheese Board for Two 15
Served with crackers & house chutney

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COFFEE

Espresso 3
Double Espresso, Latte, Mocha 4
Americano 3
Flat White, Cappuccino 3

TEA

Breakfast, Earl Grey, Chamomile, Peppermint, Green 3

DESSERT WINES

Glass (75ml) / Bottle (375ml)

Sauternes, Chateau Briatte, France 2018 <i>A delicious mélange of honeysuckle, apricot & marmalade</i>	8 / 35
Recioto Valpolicella DOC 2015, Bertani <i>Spicy, rich, sweet red wine</i>	55
Angelo Negro Birbet, Italy 2020 750ml <i>Sweet red dessert wine with a hint of fizz</i>	32

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DIGESTIF

LIQUEURS (25ml)

Yellow / Green Chartreuse ABV 55%	7/8
Cointreau, Benedictine ABV 40%	5
Amaretto Laazzoroni, Fair Café Coffee Liqueur, Fernet Branca ABV 24%	5

AMARO (25ml)

Amaro Montenegro ABV 23%	6
Amoro Nonino ABV 35%	7

PORT (75ml)

Graham's 10 yr Tawney ABV 20%	9
Taylors LBV ABV 20%	9

COGNAC, ARMAGNAC & OTHER BRANDY (25ml)

Louis Royer VS ABV 40%	6
Remy Martin VSOP ABV 40%	8
Remy Martin 1738 ABV 40%	9
Pierre Ferrand 1840 ABV 45%	10
Baron de Sigognac Armagnac ABV 40%	7
Somerset Cider Brandy 3yr / 5yr ABV 42%	6/7
Remy Martin XO ABV 40%	22